

Elkhorn Catering & Conference Center

Luncheon Upgrade Options

Decorative Mirror Centerpieces

Hurricane Globes for Guest Tables

Appetizers (Fresh Vegetable Tray or Assorted Cheese Board)

Freshly Baked Cake for Dessert

Flowers to decorate your Guest Tables and Head Table

Festive Holiday Arrangements

set-up and clean-up for on premise events
Prices subject to change each 1 January

For further details and pricing information, contact your catering manager
Monday-Friday 8:00 a.m. - 4:30 p.m.

719/576-6646 Fax 719/524-1336

Served Luncheons listed are assembled as a guide for easy selection and convenience. If you have a favorite dish, we will make every effort to provide it for you. Seated Luncheons are for a two-hour duration. If additional time is required for ceremonies, etc., please consult with our catering office.

At the Elkhorn, our entrée price does include service/gratuitty charges for all on-premise events. Your lunch selection also includes warm rolls and butter, our freshly brewed specialty coffee and tea, and your choice of one of one appetizer or salad, and a vegetable and starch item.

Choice of: Mixed Green Salad w/our House Dressing, Fruit Cup, Fruit and Cottage Cheese Salad or Homemade Soup (maximum 100 people for soup)

Choose one Entrée:

The menu is the same for all guests.

Group I - \$7.50

Barbecue Chicken
Lasagna w/Meat Sauce
Chicken Fettuccini
Southern Fried Chicken
Vegetarian Lasagna
Beef Stroganoff

Group II - \$8.50

Teriyaki Chicken
Roast Turkey w/Cornbread Stuffing
Chicken Breast Mesquite
Cajun Catfish
Oriental Pepper Steak

Group III - \$9.50

Pan Fried Schnitzel
Sliced Brisket Platter
Roast Pork Loin w/Chutney Glaze
Tenderloin Tips in Wine Sauce
Veal Parmesan

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Vegetable and Starch Listing:

The following vegetables and starches are available for all served luncheons, dinners or seated buffets.

Select one of each:

Vegetables

Green Bean Almondine
Green Beans w/Bacon and Onions
Sweet Garden Peas w/Pimento
Baby Carrots w/Honey Glaze
Seasoned Cut Corn
Corn O'Brien
Mixed Italian Vegetables
Zucchini and Squash Medley
Steamed California Style Vegetables
Corn on the Cobb
Broccoli - Parmesan or Hollandaise (.75 p.p. extra)

Starches

French Baked Potato
Oven Brownd Potato
Roasted Red Potato
Garlic Mashed Potato
Honey Glazed Sweet Potato
Buttered Noodles
Rice Pilaf
Long Grain White & Wild Rice

Desserts:

Fruit Pie (Apple, Cherry)	\$2.00
Rainbow Sherbet	\$1.95
Chocolate Mousse	\$2.25
Strawberry Shortcake	\$2.25
Ice Cream (Vanilla or Chocolate)	\$1.95
New York Cheesecake	\$2.75
Carrot Cake	\$2.25
Fruit of the Forest Pie	\$2.75
Pecan Pie	\$1.95
Pumpkin Pie	\$1.75
Sweet Potato Pie	\$1.75

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Luncheon Buffet

Buffet Lunches are arranged for a minimum of 75 persons. This is an excellent choice for the host who desires variety. For additional options or upgrades, consult with our catering office. At the Elkhorn, our buffet price does include service/gratuuity charges for all on-premises events. Your buffet lunch also includes warm rolls and butter, and our freshly brewed specialty coffee and tea.

\$9.95 per person

Choose one item from each group:

Group I

Garden Salad w/our House Dressing
Fruit Cup Supreme

Group II

Smoked Beef Brisket
Swedish Meatballs
Baked Ham w/Pineapple Sauce
Turkey Breast w/Gravy
Carved Top Round of Beef

Group III

Country Fried Chicken
Barbecue Chicken
Teriyaki Chicken
Vegetarian Lasagna
Long Grain White Rice

Group IV

Potatoes Au Gratin
Buttered Noodles
Red Bliss Potatoes

Group V

Green Bean Almondine
Honey Glazed Carrots
Buttered Broccoli
California Medley
Corn on the Cobb

Group VI

Assorted Fruit Pies
Freshly Baked Cakes
Fruit Cobbler (.75 p.p. extra)

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Chilled Light Entrees

Elkhorn's Club Salad

Fresh Greens, Ham, Turkey, Swiss and Cheddar Cheese, Tomatoes, Bacon, Egg and Olive
Garnish w/choice of dressing and warm rolls

\$6.25

Classic Caesar Salad

Crisp Romaine Lettuce, Croutons, and Parmesan Cheese, served w/our Caesar Dressing
and warm rolls

\$5.95

Soup & Salad

Soup Du Jour and Sliced Turkey Breast or Roast Beef on a Kaiser Roll with Potato Chips
and a Kosher Dill Pickle

\$6.50

Chicken Caesar Salad

Grilled Chicken Breast on a bed of Crisp Romaine Lettuce, Topped w/Fresh Croutons,
Parmesan Cheese, our Caesar Dressing and warm rolls

\$6.50

Delicatessen Platter

Sliced Ham, Breast of Turkey, Swiss Cheese, Potato Salad, Cole Slaw, Egg Quarters and
warm rolls

\$6.25

Sliced Brisket Sandwich

Smoked to Perfection, Lettuce, Tomato, Served on a Kaiser Roll w/Potato Chips and Cole
Slaw

\$6.50

Chicken Monterey

Grilled Chicken Breast served on a Kaiser Roll w/Swiss Cheese, Lettuce, Tomato and Potato
Chips

\$6.95

French Dip

Sliced Roast Beef served on a French Roll, w/Au Jus and Potato Chips

\$6.95

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